

FOOD FOR THE TURKS AND THEIR ALLIES



Scene at Botzanti, the temporary final station of the Bagdad railway, where great quantities of food have been stored for the Turkish troops and the Germans that are helping them.

NEW BELGIAN ARMY PREPARING FOR GREAT OFFENSIVE



The newly equipped Belgian army is completing preparations for a great offensive. The soldiers are the equals of the troops of the other warring powers, and furthermore they are imbued with the desire to avenge the invasion of their country. The photograph shows subalterns of cavalry jumping over the barriers on their mounts at one of the military field instruction camps.

TRAINS TOO SLOW FOR HIM



Representative-elect O. D. Binkley of Franklin, Pa., couldn't get to Washington fast enough, so a few days ago he chartered an airplane and made the trip in record-breaking time. His sky chauffeur was Sergeant Ocker of the flying corps of the United States army. The trip, which was made without mishap, marks the first time in the history of the capital that a congressman has arrived via the air route.

Kilauea.

When the Hawaiian islands decided to become a part of the United States we acquired, besides our first royal family and our most beautiful and exotic tropic garden spot, the largest active and up-to-date volcano in the world. Kilauea has not been advertised like Vesuvius and Pelee, by virtue of recent destructive eruptions, nor like Popocatepetl, by a jewel of a name that would have made the fortune of anybody perspicacious enough to apply it to a new brand of chewing gum. Retiring by disposition, of recent years at least, and attending to business in a good-natured way, with only a few minor eruptions to show that he is still on the job, Kilauea needs advertising.

Ma Enters the Game.

"What do you want, ma?"
"You must go to the grocery store at once and get a pound of butter."
"But ma, we're playin' war an' I'm feedin' a British army against the Germans."
"Never mind. Play the commissary department has been shot to pieces and go after that butter."

PICKING OFF AN AIRPLANE IN THE BALKANS



English troops in the Balkans aiming an anti-aircraft gun at an enemy airplane they have just sighted.

GUN THAT PROTECTS THE TOURAINE



With a 75-millimeter gun mounted on her forward deck, the French liner Touraine made a warlike appearance as she steamed up New York harbor, once again in safe waters after a dash through the German submarine net. This is the first picture taken of the gun, which heretofore has been jealously guarded from neutral eyes.

THE KITCHEN CABINET

Idleness should be classed with hunger and thirst, and the one should be avoided just as much as the other two. Time is the most valuable of all possessions, therefore do not waste time.

MEATS THAT ARE DIFFERENT.

Separate a chicken into pieces at the joints, wash carefully, cover with boiling water and let boil quickly; after six to eight minutes reduce the heat and let the liquid simmer until the chicken is tender, about an hour and a half. Mix a half cupful of flour with salt and pepper and a little cream and stir into the hot liquid; stir until boiling, then simmer 15 minutes. Add a pint of oysters and quickly reheat to the boiling point. Serve with hot baking powder biscuit and celery.

Chicken Mississippi Style.—Pass through meat chopper one-fourth of a pound each of veal and fresh pork, two slices of bacon and the chicken liver, half a green pepper and two sprigs of parsley, add a teaspoonful of Worcestershire sauce, half a teaspoonful of salt, paprika to taste, mix thoroughly and use to stuff the chicken. Bake often and cook two hours, serve with sweet potatoes or rice.

Calves Liver a la Begue.—Cut a pound of calves liver into half-inch cubes; wash, drain and add two onions, cut in slices, a dash of paprika and half a dozen stalks of parsley, chopped; cover and let stand a half hour; shake the liver from the onions and roll in flour. Put into a frying basket and fry in deep fat.

Fricassee of Veal.—Cut a slice of veal from the leg into serving-sized pieces. Pound them to reduce the thickness one-half. Roll in flour and saute in salt pork fat until brown on both sides. When browned remove to a casserole, pour broth or hot water into the frying pan and boil until all the juices are removed, then pour this liquid into the casserole. Add salt and pepper, cover and let cook an hour or longer. Serve from the casserole. Carrots and other vegetables may be added if desired.

Scalloped Chicken and Cornet.—Use remnants of cold fowl. Free the meat of bone and gristle. For each cupful of meat take a cupful of cornet and one cupful of cream sauce. Mix the chicken with the sauce, then dispose in layers in a buttered baking dish. Cover with buttered crumbs and brown in the oven.

It is a tragic thing to think that in the big cities of America thousands of schoolchildren are underfed.

WAYS WITH CRANBERRIES.

When the fresh berries are gone and the winter is upon us we welcome the ruby winter berry without which the holiday table would be a disappointment. Stewed and sweetened, then put through a sieve, equal parts of water added and then frozen we have a frappe which is most dainty to serve with the turkey or goose, duck or venison. The same amount of cranberry pulp mixed with rich milk, a little lemon juice and plenty of sugar to sweeten, then frozen, makes a most delicious sherbet to serve with any meat course.

Cranberry Bavarian Cream.—Stew a quart of berries; while hot press them through a sieve; to a half pint of pulp add a half cupful of sugar. Soak a quarter of a box of gelatin in a quarter of a cupful of water, then dissolve over hot water and add to the cranberries. Turn into a bowl and beat until cold and beginning to thicken, then add half a cupful of rich milk and beat again; at the last add a cupful of whipped cream. Beat well and mold.

Cranberry Conserve.—Wash three quarts of berries and put to cook with barely water to cover, cook until tender, press through a sieve and add to this pulp six pounds of warm sugar, two pounds of seeded raisins, and four large oranges; the oranges should be finely minced discarding the seeds. Cook until thick, then turn into glass jars. To insure the skins of the orange being thoroughly cooked it is better to cook them separately for an hour or two in clear water.

Scalloped Cranberries.—Moisten two cupfuls of soft white bread crumbs with half a cupful of melted butter. Butter a pudding dish, sprinkle with a layer of buttered crumbs, add a layer of stewed and sweetened cranberries, twelve large raisins, a little grated lemon rind and sugar; confine with another layer until all the crumbs are used. Cover and bake for half an hour in a moderate oven. Serve hot with hard sauce.

Date Pudding.—Chop a cupful of sweet fine, add one cupful of raisins, one cupful of molasses, one cupful of sweet milk, one cupful of walnuts, chopped; one cupful of dates, two and a half cupfuls of flour, one teaspoonful of soda; steam two hours and serve with an egg sauce. Beat

two eggs until light, add a half cupful of sugar, a teaspoonful of vanilla and a half cupful of thin cream. Whipped cream is also a very nice sauce to serve with this pudding.

GOOD THINGS FOR THE TABLE.

For a change from the ordinary bread the following will be enjoyed:

Southern Grist Bread.—Mash until smooth one cupful of cold, well-cooked hominy. In to this stir one well-beaten egg, one tablespoonful of lard, a little salt, one cupful of milk, and add lastly one pint of uncooked hominy. Spread this in a well-greased baking pan and bake half an hour. Cut into squares and serve hot with butter.

Apple Sauce Cake.—Take one cupful of sugar, one-half cupful of butter, one cupful of thick unsweetened apple sauce, one cupful of raisins, one and a half cupfuls of flour, one teaspoonful of cinnamon, one-half teaspoonful of cloves, a teaspoonful of soda and a quarter of a teaspoonful of nutmeg. Mix and bake slowly in a slow oven 45 minutes.

Sponge Bananas.—Cover the bottom of a baking dish with small sponge cakes, cover with a layer of bananas, sprinkle sugar and the juice of an orange, add chopped nuts or grated coconut and bake 15 minutes. Serve with a custard or thick cream.

Grapefruit Pie.—Mix three tablespoonfuls of cornstarch with a cupful of sugar, add a teaspoonful of butter, the yolks of two eggs, rind and juice of half a lemon and half an orange, the juice of one-half a small grapefruit and one cupful of hot water. Cook in a double boiler, stirring constantly until thick. Cook ten minutes longer to be sure to cook the cornstarch well. Put into a baked crust, make a meringue of the whites of two eggs and two tablespoonfuls of sugar, put on the pie and brown in a slow oven.

Halibut Salad.—Place flaked halibut freed from skin and bones, on a bed of lettuce. Pound the yolk of a hard-cooked egg and three sardines to a smooth paste. Remove the skin and bones of the sardines. Mix this paste with the boiled or mayonnaise dressing and pour over the fish. Garnish with slices of lemon.

Pumpkin pie served with a garnish of whipped cream and over that grated cheese of pronounced flavor is a most dainty way of serving the always appreciated pie.

It costs a lot to live these days, more than in days of yore. But when we come to think of it, it's worth a good deal more.

TEA AND TEA-MAKING.

A cup of tea is a simple thing to prepare, but often it is so poorly prepared that it is worse than a dose of medicine. Tea should never be boiled, as the tannin is then dissolved in the beverage and this astringent agent is anything but wholesome for the lining of the stomach.

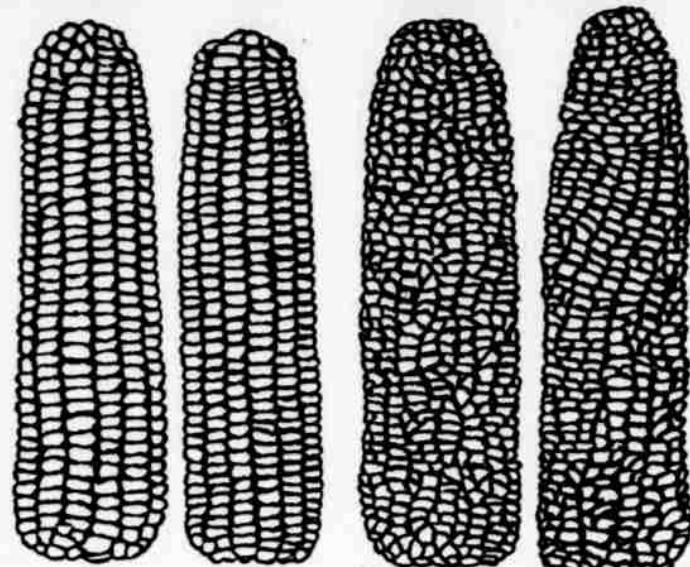
The secret of good tea-making lies in having fresh boiled water, a sweet, clean, hot pot and good tea, all mingled together for the required three to five minutes. The result is a refreshing cup of tea. In England, where tea-drinking is an art, many tea drinkers refuse to take a cup unless they know that the water has been brought from certain springs which adds to the tonic quality of the tea.

We usually regard Russian tea as simply a cup of tea with a slice of lemon added, while as a matter of fact their national drink is served with a teaspoonful of jam dropped right into the steaming hot tea. In Morocco the leaves of verbena and wild thyme are added to give piquancy. The Persian likes his tea very sweet with the juice of the lime prepared in a peculiar manner. The Burmese add garlic to their tea which makes us glad we are not Burmese. In no country is cream so much used in tea as in America but a cup of tea with milk is on par with coffee served with milk—both need cream to be just right.

A blend of tea that connoisseurs endorse unstintingly is made by thoroughly mixing one-half ounce of orange pekoe, one and one-half ounces of young hyson, six ounces of souchong and eight ounces of oolong. The correct measurement of this, properly brewed, will, as the Chinese say, "drive away the five causes of sorrow." Three of the essential components of tea, essential oil, tannin and theine, are what gives character to the infused beverage. The flavor of tea depends upon the essential oil, theine, which is the alkaloid identical with the caffeine in coffee, and the tannin or nervous person with a headache finds relief in a cup of tea because of this ingredient. The strength of the tea is attributed to the tannin and this is always increased by long standing.

Nellie Maxwell

CAREFUL SELECTION OF CORN FOR SEED



TWO GOOD AND TWO POOR EARS OF CORN.

The quality and quantity of next year's corn crop will depend very largely upon the selection of seed—not merely the picking out of good-looking ears, but upon the time, place and manner in which the selection is made.

If we wait until just before planting-time next spring and then run through the corn crib and pick out what looks to be likely seed, we are taking chances of about eight to one against a full crop.

The time to select seed corn is in the fall after the grain is thoroughly ripe, and the selection should be made in the field. This method enables one to know exactly the kind of stalk which produced the ear and to avoid those stalks which, although they may have borne one good ear, indicate by their general appearance that they would not reproduce a perfect stand next season.

Seed corn selection is one of the most important details of growing the crop. It must be undertaken in a systematic manner, because slipshod and uncertain methods will only result in disappointment and failure.

Really seed corn should be raised on specially prepared ground from ped-

ground, upright, strong and vigorous, and any evidence of disease or abnormal growth should at once condemn them.

Only ears that are well stalked and that are thoroughly covered with the husk from tip to tip should be selected. Here again it is a mistake to select ears bearing abnormally developed husks or husks that are too little developed.

If the ear contains an unusual amount of husk it is a sure sign of coarseness and will show up badly in next year's crop.

The shank bearing the ear should be short and not over an inch or an inch and a quarter in diameter, and those ears pointing downward are the most desirable. These shed the rain and thus preserve the grain while those ears which stand upright, or nearly so, naturally catch moisture which trickles down into the grain and causes it to rot.

As to the number of rows and grains on the ear, these will vary with the variety, but in most standard varieties they run from 16 to 20, although they may run as high as 24 and still conform to standard.

If the number runs below 14 the ear should be discarded. The rows should run straight from butt to tip and those ears containing wavy rows or rows that become mixed at any point and lose their identity are not to be taken.

The seed ears should be stored in a rat-proof room, not too cold nor warm enough to start germination in case of damp weather at any time during the winter. After the ears have dried a few days they should be husked and placed in racks, that they may cure uniformly. A very simple rack for this purpose can be made by driving wire nails into a stout board at intervals of about four inches and impaling the ears through the butts on the nails.

In this way the ears can be numbered and classified as desired.

Of course, in the spring, two or three weeks before planting time, the seed must be thoroughly tested for germination power. This is as important as selection and even more so, because it is useless to go to the trouble of preparing ground and planting seed unless you know it will grow.



Good Arrangement of Seed.

Isolated seed, and this work should have been undertaken at planting time last spring.

When the corn is thoroughly ripe in the field the selection should be made by taking a row at a time and picking only those ears which come up to a certain standard fixed beforehand.

In the selection of the standard the farmer must make up his mind in advance whether he wants a large, coarse stalk with the ear high from the ground, or a smaller, stout stalk with the ear lower down.

If he desires a large ear with coarse grains, or a medium-sized ear with the grains compactly set, he must make his selections accordingly.

Right here, however, the selector is warned against a very common mistake—that is, picking ears of abnormal size or appearance. If he wants a large ear with coarse and loosely set grains he may find an occasional ear bearing these characteristics in a very marked degree, abnormally so in fact, but it would be a mistake to select such an ear because the tendency will be to increase variation, and when these variations run to excess they are pretty sure to produce undesirable qualities.

It would be just as great a mistake if the selector is looking for a medium-sized ear with closely set grains to select an undersized ear with the abnormally-sized grains, for the reason given above.

In the selection of seed of any kind, or in the breeding of animals, it is always wise to stick to the medium specimens having the characteristics desired, as better results will always follow such selections.

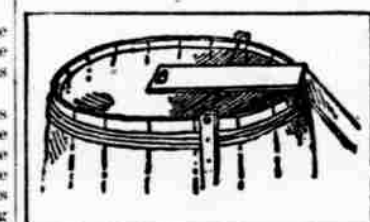
It is a good plan to select seed from stalks of stout, healthy growth which have made uniform progress during the season and that are well provided with leaves so as to provide plenty of fodder. It is important to observe the tassel of the stalk to see that it is strong, symmetrical and is well developed and free from any evidence of disease.

The stalks from which the ears are taken should be well rooted in the

CHEAP RAT AND MOUSE TRAP

Ordinary Barrel With Balanced Board Attached to Rod on Top Will Prove Effective.

Secure a barrel of any size. Fill half full of water. Get a light iron rod. Place it across the top of the barrel as shown in the illustration and hold in place by driving a staple over each end of the rod. Get a short, straight board and make a groove in it near the center, but with the end to rest



Trap Resets Itself.

on the edge of the barrel slightly heavier. Fasten the board to the rod with staples, but allow it to move freely on the rod. Set a board against the edge of the barrel to make it easy to get on the balanced board. Put bait on the end of the board extending over the middle of the barrel. If the board is balanced properly the weight of a rat, or even a mouse, will tilt it and drop the rod into the water, where he will drown, and the board will at once reset itself for the second victim.—Southern Agriculturalist.

FOR BEST ALFALFA RESULTS

Fields Will Last Indefinitely, Provided Good Stand Is Secured—Cultivate With Disk.

Get your alfalfa seedbed in the best possible state of tilth; learn that alfalfa fields will last indefinitely, provided you get a good stand, will cultivate them with a disk or alfalfa harrow thoroughly, after each cutting and will manure them.